

MAIN COURSES VEGETARIAN



PANEER BUTTER MASALA 280

Soft paneer cubes simmered in a rich, creamy tomato and cashew gravy, finished with a touch of butter and cream.

MATAR PANEER MASALA 300

A hearty and wholesome curry of soft paneer and sweet green peas in a savory onion and tomato gravy.

KADAI PANEER 270

Cottage cheese, bell peppers, and onions tossed in a fragrant, freshly ground spice mix and cooked in a traditional iron 'kadai'.

PANEER LABABDAR 280

A rich and indulgent dish of grated and cubed paneer in a creamy, tangy tomato and onion gravy.

PALAK PANEER 280

Soft paneer cubes in a creamy and vibrant spinach gravy, seasoned with garlic, ginger, and a hint of spice.

ALOO GOBI MASALA 200

A comforting, homestyle dish of potatoes and cauliflower florets cooked with onions, tomatoes, and aromatic Indian spices.

BHINDI MASALA 160

Fresh okra sautéed with onions, tomatoes, and a blend of spices, creating a delicious and flavorful semi-dry curry.

VEG KOLHAPURI 200

A vibrant medley of seasonal vegetables cooked in a robust and spicy coconut-based gravy, a specialty from Western India.

DAL MAKHANI 260

Black lentils and kidney beans slow-cooked overnight on the tandoor, resulting in a velvety, rich, and flavorful curry.

DAL FRY 150

Yellow lentils tempered with ghee, cumin seeds, garlic, and dried red chilies for a simple yet profoundly flavorful dish.

MAIN COURSES

NON-VEGETARIAN - CHICKEN



BUTTER CHICKEN MASALA 300

Tandoor-grilled chicken pieces gently simmered in a smooth, buttery tomato gravy, infused with aromatic spices.

KADAI CHICKEN 260

Tender chicken, bell peppers, and onions cooked in a spicy, aromatic gravy made with freshly ground 'kadai' spices.

CHICKEN KOLHAPURI 290

A fiery and aromatic chicken curry from the city of Kolhapur, known for its special blend of dark, roasted spices.

CHICKEN MALVANI 260

A coastal specialty. Chicken cooked in a flavorful and aromatic gravy made with coconut and a unique blend of Malvani spices.

CHICKEN SHAHI 300

A royal Mughlai dish. Succulent chicken pieces cooked in a rich, creamy sauce made with cashews, almonds, and fragrant spices.

CHICKEN TIKKA MASALA 300

Char-grilled chicken tikka pieces enveloped in a spicy, creamy, and wonderfully aromatic tomato-based sauce.

CHICKEN WHITE KORMA 280

Tender chicken in a mild, creamy, and aromatic white gravy made with yogurt, cream, and cashews. A rich and flavourful, non-spicy dish.

EGG MASALA 160

Egg Masala is a flavorful Indian dish made with boiled eggs simmered in a spiced onion-tomato gravy.



MAIN COURSES

NON-VEGETARIAN - MUTTON



MUTTON KOLHAPURI 🌶️🌶️ 380

A robust and spicy mutton curry, cooked in a rich, dark gravy made with the famous Kolhapuri masala.

MUTTON CURRY 370

Tender pieces of mutton cooked in a classic, homestyle onion and tomato gravy with a blend of traditional Indian spices.

RED MUTTON KORMA 🌶️ 380

A luxurious, slow-cooked mutton dish in a rich yogurt and onion-based gravy, fragrant with whole spices and a hint of saffron.

MUTTON MASALA 🌶️🌶️ 380

Succulent mutton pieces simmered in a thick, hearty, and spicy onion-tomato masala until perfectly tender.

RED MUTTON PAYA 380

A delicacy of goat trotters slow-cooked for hours into a rich, gelatinous, and deeply flavorful soup-like curry.

MUTTON MALVANI 🌶️🌶️ 380

Tender mutton cooked in an authentic, aromatic coastal curry made with roasted coconut and a special blend of Malvani spices.

MUTTON KADAI 380

Juicy mutton pieces cooked with bell peppers and onions in a thick, fragrant gravy made with freshly ground 'kadai' masala.



MAIN COURSES

NON-VEGETARIAN - SEAFOOD



FISH CURRY 250

Delicate fish fillets simmered in a tangy and fragrant gravy made with coconut milk, tamarind, and freshly ground spices.

PRAWN MASALA 🌶️🌶️ 300

Succulent prawns cooked in a thick, flavorful onion and tomato masala, bursting with coastal flavors.

PRAWN MALVANI 🌶️🌶️ 300

Juicy prawns simmered in a classic Malvani curry, featuring the signature flavors of coconut, tamarind, and coastal spices.

CRAB MASALA 300

Succulent crab pieces simmered in a spicy and tangy onion and tomato-based masala, making it a perfect indulgence for seafood lovers.

